



# Lovely Strawberry Sandwich Cake

about 8 slices



Medium

up to 40 Min.

- 1 Preheat the oven to 180°C, then grease and line the base of two 18cm baking tins.
- 2 Put the strawberry jelly cubes in a small microwavable bowl, add the water and heat on full power in microwave for 40 seconds or until jelly has fully melted. (It might need a stir and a bit of patience to fully melt.)
- 3 Place the butter and sugar in large mixing bowl and beat until smooth, light and fluffy. Add pinch of salt, and then beat in eggs one at a time and then beat in 1tsp of Dr. Oetker Madagascar Vanilla Extract and half the jelly water.
- 4 Sieve self raising flour and 1tsp of Dr. Oetker Baking Powder into a bowl and then gently fold into wet mix, with a large metal spoon. Fold in 2nd half of jelly water. Then split between the two baking tins and bake for 20 – 25 minutes.
- 5 Allow to cool for a few minutes then run a knife around the edge of the tins and turn out onto a cooling rack and allow to fully cool.
- 6 Meanwhie with an electric whisk beat double cream with icing sugar until fairly stiff. Place one of the cakes on a plate and cover the top with a thin layer of cream. Stand a ring of Dr. Oetker Heart Marshmallows around the edge.
- 7 Take approx 150g of the beaten cream and place in a separate bowl.
- 8 Chop the strawberries quite small and mix in with the 150g of cream along with the strawberry jam. Fill the space inside the marshmallows with this strawberry cream.
- 9 Spread a thin layer of beaten cream on the base of the other sponge and then place on top of the strawberry cream / Marshmallows. Cover the top of the cake with the remaining cream.
- 10 Decorate with Dr. Oetker Chocolate Hearts and Dr. Oetker Mini Wafer Flowers.

## Ingredients:

### For the Cake:

40 ml Water  
160 g Unsalted butter (5 1/2 oz)  
150 g Caster Sugar (5 oz)  
2 g Salt (A pinch of salt)  
5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)  
160 g Self-Raising Flour (5 1/2)  
1 Dr. Oetker Baking Powder Sachet (x1 sachet/5g or 1 tsp)  
70 g Strawberry Jelly Cubes  
about 2 Large Eggs

### To Decorate:

300 ml Double Cream (10 1/2 fl oz)  
30 g Icing Sugar (1 oz)  
25 g Strawberry Jam (5 tsp)  
about 100 g Strawberries (6-8 strawberries)  
Dr. Oetker Heart Marshmallow  
Dr. Oetker Wafer Daisies  
Dr. Oetker Chocolate Hearts

